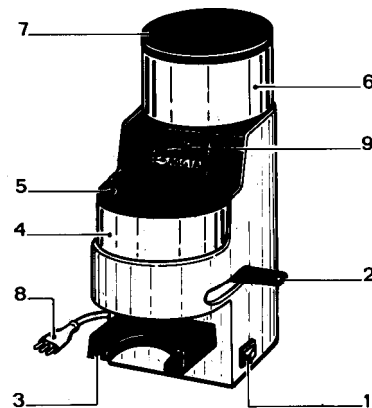


courtesy of
espressotec
Sales & Service



GAGGIA Model MDF Coffee Grinder

Important Safeguards:

When using your Coffee Grinder as any electrical appliance, these basic safety precautions should always be followed:

- 1 Read all instructions.
- 2 To protect against risk of electrical shock DO NOT IMMERSE IN THE WATER OR OTHER LIQUID.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 Unplug from outlet when not in use, when removing or putting on parts before cleaning.
- 5 DO NOT operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- 6 DO NOT use outdoors.
- 7 DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- 8 Before using, make sure no foreign objects are in the container,
- 9 DO NOT PLACE IN DISHWASHER.
- 10 This appliance may be fitted with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS

Introduction: Congratulations. The Gaggia MDF Grinder you have purchased is the finest product in its class. It is used throughout the world in homes, restaurants and coffee bars. It is perfect companion to your Gaggia espresso machine.

Setting up:

1. Insert power cord (8) into a wall outlet having a voltage that corresponds with voltage indicated on bottom of grinder.
2. The bean container (6) will hold about 8 oz. (225 g.) of coffee beans. Place beans in container and replace cover (7) to preserve the beans' freshness.
3. There are 34 grinding positions that correspond from "very coarse" (position 34) to "very fine" (position 1). Select the correct grinding position (9) for your coffee maker by grasping the container and turning to the left or to the right stopping at the appropriate number.

Selecting Coffee coarseness:

1. Using freshly ground coffee is the best way to make a delicious cup of coffee. The grinding coarseness of the coffee depends on the machine that you are using.
2. Espresso pump-machines require a fine grind, typically somewhere between position 5 to 10. You may have to experiment with the degree of fineness that is best for your espresso machine. (If coffee flows too fast grind may be too coarse - if coffee flows very slowly, coffee grind may be too fine). Refer to your espresso machine instructions for more information.
3. Different kinds of coffee beans may require different settings. Blends are composed of several coffee beans having different characteristics of roasting and hardness. The grinding position may have to be changed to give you the best results.
4. Suggestion: When grinding coffee beans for the first time, grind only enough to make 2 cups. Adjust grinding position as required for the proper flow of coffee.

Operation:

1. After selecting grinding position, turn "on" by depressing switch (1) IMPORTANT: Grind only as much coffee needed each time because ground coffee will lose its flavor and become stale.
Turn switch "off" when enough coffee has been ground. Keep cover (5) in place.
- IMPORTANT: Do not operate grinder if there are no coffee beans in container as this may damage the motor.**
2. Place filter holder from your espresso machine on the holder support (3) and hold it in place with left hand.
3. Pull dose lever (2) forward using right hand. One pull will dispense a pre-measured amount of ground coffee suitable for one cup. Two pulls will dispense coffee for two cups espresso.
4. Gently tamp coffee and insert holder in espresso machine.
5. NOTE: Some coffee beans may have a very waxy coating. This may cause beans to stick to each other and not flow into the chute in the bean container. Should this occur, remove cover and carefully stir beans a few times using a spatula. This will allow them to flow into chute.
6. Unplug cord before cleaning. With a damp cloth or sponge wipe clean any coffee powder that is present.

Grinder Parts:

1. Powder on-off switch
2. Dose lever
3. Filter holder support
4. Ground coffee container
5. Ground coffee container cover
6. Coffee bean container
7. Coffee bean container cover
8. Power cord
9. Grinding coarseness indicator